

LANGLOIS-CHATEAU, LOIRE VALLEY,
FRANCE

CRÉMANT DE LOIRE BRUT

DETAILS OF PRODUCTION

The grapes used to make Crémant de Loire brut come from 6 quality terroirs: Côtes de Saumur, Coteaux de St Léger, Puy Notre Dame, Bas Layon, Haut Layon and Montreuil Bellay all of which have predominantly chalky soils. The grapes are entirely hand-picked in small 25kg crates and a pneumatic press is used immediately after gathering (160kg of grapes gives 100l of juice).

During vinification grape varieties and terroir are separated in thermoregulated stainless steel tanks and it is the taste of the clear, unblended wines which determines the final mix (the best vintages using around 10% of reserve wines). The second fermentation is drawn in the bottle and the wine is matured on the lees for a minimum of 24 months in the wineries freestone cellars.

TASTING NOTES

Light yellow colour with fine, delicate bubbles. A complex nose mixing different fruits such as quince, peach and grapefruit lead to a fresh finish with a delicate and refined mouth-feel.

HOW TO SERVE

The freshness, fine bubbles and elegance of our Langlois Crémant de Loire Blanc Brut make it an excellent wine for receptions and ceremonies.

“...the exemplary Langlois-Chateau Crémant de Loire Brut NV, a strikingly fine sparkler from Saumur. Blended from Chardonnay, Chenin Blanc and Cabernet Franc, it’s as fine a non-champagne French fizz as you’ll find. And given that it’s owned by Bollinger you still get a touch of Champenois stardust.”

JONATHAN RAY, THE FIELD, NOVEMBER 2019
CRÉMANT DE LOIRE BRUT

www.langlois-chateau.fr

MENTZENDORFF
wine shippers since
1858



LANGLOIS-CHATEAU
VIGNOBLES & CRÉMANTS DE LOIRE
Depuis 1885

VINTAGE

NV

STYLE

Sparkling

BLEND OF GRAPES

60% Chenin Blanc

20% Chardonnay

20% Cabernet-Franc

WINEMAKER

François-Régis de Fougeroux

ALCOHOL

12.5%

